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(54) Title: CEREAL SNACK COMPRISING A BODY OF EXPANDED AND BONDED CEREAL GRAINS



(57) Abstract: The invention provides cereal snack foods comprising a body of expanded and bonded cereal grains, wherein the cereal grains have been flattened by rolling prior to expansion. The cereal grains may be rice grains. The invention also provides a process for the production of such snack foods, the process comprising the steps of: providing a plurality of cereal grains having a moisture content sufficiently high to render the grains plastic; compressing the cereal grains to flatten the grains; where necessary drying and/or rehydrating the flattened cereal grains to a moisture content of from about 10 % by weight to about 20 % by weight; introducing the dried cereal grains into a mold; and applying heat and pressure to puff and bond the dried cereal grains in the mold to form the body.

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